

YOSHI•NO•GAWA

Shogun Road

GENSEN KARAKUCHI



YOSHI•NO•GAWA | SHOGUN ROAD

Shogun Road Gensen Karakuchi is named after a famous, ancient road which runs through Yoshinogawa's kura (brewery), leading hundreds of miles to the old Capital of Edo. This strategic road has served many purposes over hundreds of years and is still used today by dedicated brewery workers.

TASTING NOTES

Dry, clean, and crisp with layers of subtle fruit flavors and hints of earth and water portraying its Niigata home.

SUGGESTED PAIRINGS

Delicious with pulled pork sandwiches, spicy fish tacos, and veggie stir fry.

AWARDS

- 93PTS, GOLD MEDAL**
- Los Angeles Int'l Wine Competition '19
- GOLD MEDAL**
- International Wine Challenge '18

BREWERY

Dating back to 1548, Yoshinogawa is the oldest saké brewery in the rice-growing heartland of Niigata Prefecture. Niigata Prefecture has a reputation for producing some of the best saké in Japan due in part to growing some of the best rice in the world. Using this legendary rice, Brewmaster Fujino focuses his team's efforts on crafting the absolute finest saké. Together they draw from centuries-old knowledge and techniques, crafting diverse styles that reflect their beautiful, lush, and fertile agricultural region.

Brewery Location Niigata Prefecture
Founding Date 1548
Brewmaster Masatsugu Fujino

GOHYAKUMANGOKU RICE

A popular saké rice from Niigata prefecture, registered in 1957 under its current name. The name translates to "five million koku," or approximately nine million liters, as a commemoration of Niigata's rice yield surpassing the five million koku mark that year. Gohyakumangoku rice generally produces smooth, clean, dry, and slightly fragrant saké.

PRODUCT SPECIFICATIONS

GRADE	FUTSUSHU
POLISH	65%
ALCOHOL	15.6%
RICE	GOHYAKUMANGOKU
SMV	+7
YEAST	701
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
UPC	12/720ML 7 47846 71720 3 6/1.8L 7 47846 71018 1